Thompson
Meat Machinery

Thompson 2000 (120kg) Mixer Mincer

Machine in Full Compliance with Australian Standards and Regulations

190 Litre – 120kg (Fresh Trim) Batch Capacity

Safety Isolation Switch

Automatic Forward & Reverse Mixing Action

Heavy Duty Stainless Steel Castors

Safety Interlocked Counterbalance Lid with Open Grill

High Quality Gear Reduction Motor Drives

2 Helical Gear Drives
High Efficiency & Performance

More Powerful Mince Drive 5.5Kw
Optional Upgrades:
- *7.5kW*
- *9.2kW*

Heavy Duty Stainless Steel Barrel & Lockring

"THOMPSON TOUGH"

LEADING AUSTRALIAN MANUFACTURERS OF MEAT PROCESSING MACHINERY

Thompson 2000 (120kg) Mixer Mincer

The **Thompson 2000 (120kg) Mixer Mincer** is the next model up from 900 Mixer Mincer. It is designed to **Mince Fresh Meat Expediently** achieving excellent outputs and cutting performance with minimal increase in temperature on finished product.

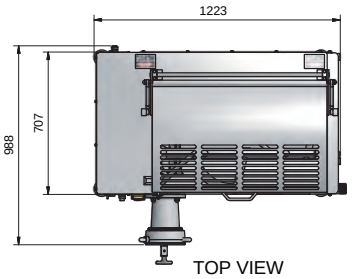
The **Thompson 2000 Mixer Mincer** has been engineered and manufactured to the highest specifications using the latest technology. Powered by **2 Independent Direct Drive Helical Reduction Units,** the Thompson 2000 Mixer Mincer **Delivers Years of Quiet and Reliable Trouble Free Operation.** It helps the processors to achieve **Excellent Productivity, More Efficiency, High Definition of Cut and Product Consistency.**

FEATURES OF THE THOMPSON 2000 MIXER MINCER

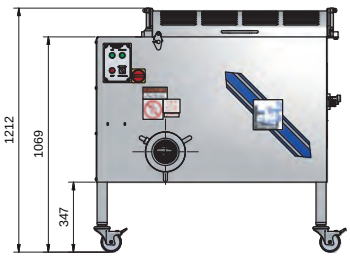
- Large 190 litre bowl capacity and 120kg fresh trim batch capacity
- 5.5kW **Helical Mince Drive** delivers a more powerful performance ensuring efficient discharge whilst minimizing squashing or pulping of the product
- **Removable Stainless Steel Mixing Paddle** enables thorough cleaning and sanitization (Quick Release, Heavy Duty)
- **Reciprocate Mixing Action** ensures an efficient mix and dispensation of the product
- **Safety Interlocked and Counter-balanced Dome Lid** complete with viewing grills (coded magnet)
- **Compact Design** with only 1223mm x 707mm of floor area required (excluding the barrel and accessories)
- **42 Series** (130mm) cutting head sizes
- **Low Loading Height** (1069mm)
- **Smooth Corners and Surface Finish** reduce cleaning down times.
- **24V AC** control circuit
- **Full Overload Protection** for motors
- **Heavy Duty Stainless Steel Castors (2 lockable)** for mobility
- **High Quality 304 Stainless Steel** machine body, barrel, feedscrew, lockring and mixing paddle
- **Fully Seam Welded Bowl -** Welded both inside and outside

OPTIONS INCLUDE:

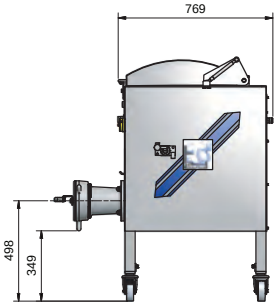
- 7.5kW, 9.2kW Mince Motors
- Foot pedal operation
- Feedscrew knife and plate carriage
- Gemini systems
- De-bone / De-gristle cutting systems
- Ingredients or liquid pouring channel to lid
- Feedscrew ejector to remove feedscrew, knife and plate.



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

Thompson 2000 Mixer Mincer Specifications: (Based on 415v / 50Hz)

Mince Motor (kW)	Mix Motor (kW)	Bowl Capacity (L)	Mix Capacity (kg) Fresh Trim	*Power Supply (Amps)	Full Load Current (Amps)	Ship Size L x W x H (cm)	Ship Weight (kg)
5.5	1.1	190	120	20	14	144 x 114 x 146	440
7.5	1.1	190	120	32	19	144 x 114 x 146	450
9.2 *(min 300rpm)*	1.1	190	120	40	21	144 x 114 x 146	455

**Machine power to be fitted with a "D" curve motor start circuit breaker.*
Technical data is to be used as a guide only and is subject to change without notice.
Dimensions and weights may vary in the course of development.

Product Performance:

Product	13mm Hole Plate (kg/hr)	5mm Hole Plate (kg/hr)	3mm Hole Plate (kg/hr)
Primary Cut – Beef Trim	2,000		
Secondary Cut – Ground Beef		1,400	
Secondary Cut – Sausage Mix			1,400

Production rates and batch capacities are dependent on the product and temperature of the product.

Manufactured in accordance with Australian Standards and Regulations

Thompson Meat Machinery Pty Ltd

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